

## Olive Orange Sauce

Slice off the peel and pith of the orange using a very sharp paring knife and following the contour of the fruit.

½ slice hearty white sandwich bread, cut into ½ inch pieces

¼ cup slivered almonds

2 Tablespoons extra-virgin olive oil

2 garlic cloves, sliced thin

¼ teaspoon fennel seeds

1 orange

¾ cup pitted kalamata olives

2 Tablespoons fresh mint leaves

1 ½ Tablespoons red wine vinegar

1 teaspoon honey

½ teaspoon salt



Heat bread, almonds, and 1 tablespoon oil in 12-inch skillet over medium heat; cook, stirring constantly, until bread and almonds are lightly toasted, 2 1/2 to 3 minutes. Add garlic and fennel seeds and cook, stirring constantly, until fragrant, about 30 seconds. Transfer bread mixture to food processor and pulse until coarsely chopped, about 5 pulses. Cut away peel and pith from orange. Quarter orange, then chop coarse. Add orange, olives, mint, vinegar, honey, salt, and remaining 1 tablespoon oil to food processor. Pulse until finely chopped, 5 to 8 pulses. Transfer to bowl and let stand, at least 10 minutes. Sauce can be prepared up to 2 days in advance and refrigerated in airtight container.

America's Test Kitchen